

Bureau of Health Care Quality & Compliance

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: NVN116AGC	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED 07/22/2008
NAME OF PROVIDER OR SUPPLIER CLASSIC RESIDENCE BY HYATT		STREET ADDRESS, CITY, STATE, ZIP CODE 3201 PLUMAS ST RENO, NV 89509		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
Y 000	Initial Comments This Statement of Deficiencies was generated as a result of an annual State Licensure survey conducted in your facility on 7/10/08 and completed on 7/22/08. This State Licensure survey was conducted by the authority of NRS 449.150, Powers of the Health Division. The facility is licensed for 34 Residential Facility for Group beds for elderly and disabled persons, Category II residents. The census at the time of the survey was 27. Ten resident files were reviewed and ten employee files were reviewed. One discharged resident file was reviewed.	Y 000		
Y 207 SS=C	449.211(4)(b) Automatic Sprinklers-Annual Inspections NAC 449.211 4. An automatic sprinkler system that has been installed in a residential facility must be inspected: (b) Not less than once each calendar year by a person who is licensed to inspect such a system pursuant to the provisions of chapter 477 of NAC. This Regulation is not met as evidenced by: Based on record review on 7/10/08, the facility's automatic sprinkler system had not been inspected annually. Findings include: The inspection tag for the facility's automatic sprinkler system had expired. The last date of inspection was 6/26/07.	Y 207		

If deficiencies are cited, an approved plan of correction must be returned within 10 days after receipt of this statement of deficiencies.

TITLE

(X6) DATE

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

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Y 207	Continued From page 1	Y 207		
	Severity: 1 Scope: 3			
Y 250 SS=F	<p>449.217(1) Kitchens-Equipment works; Clean and Sanitary</p> <p>NAC 449.217</p> <p>1. The equipment in a kitchen of a residential facility and the size of the kitchen must be adequate for the number of residents in the facility. The kitchen and the equipment must be clean and must allow for the sanitary preparation of food. The equipment must be in good working condition.</p> <p>This Regulation is not met as evidenced by: Based on observation, interview and record review on 7/10/08, the facility did not ensure its kitchens was properly cleaned.</p> <p>Findings include:</p> <p>Tours of the main kitchen revealed the following:</p> <ol style="list-style-type: none"> 1. The bottoms of reach-in refrigerators and freezers were not clean and had food residue and hardened liquid spills on them. 2. Food preparation counter tops on the north side of the kitchen had food residue and dust accumulation along the inside covered edges. 3. Shelves above the food preparation counters had evidence of food residue, spice residue and dust. A broken strip of hard black plastic with hard foam on one side was laying on the shelf above the ice cream freezer. 4. A stainless steel storage rack was located between the dishwasher area and the food 	Y 250		

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Y 250	<p>Continued From page 2</p> <p>serving area. Pots, serving pans, plastic containers and other kitchen supplies were being stored on the rack.</p> <p>-The dishwasher employee was taking plastic containers from the dishwasher racks and stacking them on top of each other while they were still wet.</p> <p>-Large steam table pans were stacked face up on the racks and the top pan had food residue still in it. Two pans in the stack had what looked like dried onion skins stuck along their sides, but was determined to be plastic wrap that was either baked on or heated on by the dishwasher machine.</p> <p>- The spray nozzle on a hose from the janitor's closet was hanging from a piece of wire strung on the storage rack. Water from the nozzle was dripping on a container full of plastic lids. The hose was used for washing down the dishwasher area.</p> <p>5. Caulking between the counter tops and walls in the three-compartment sink area and dishwasher area were blackened with mold. There were two holes in the vinyl wall covering above the dishwasher counter that were also showing black mold.</p> <p>6. The grey caulking between the counter top and wall above the back preparation table was pulling away from the stainless steel back splash. There was a black, sticky substance on the caulking.</p> <p>7. The floor of the dry storage room needed to be swept of food residue, onion skins and wrappers.</p> <p>8. The lid to the ice storage bin in the ice machine needed to be cleaned of a dark residue.</p> <p>9. An employee reported the she filled her wash rag buckets from the chemical dispenser in the janitor's closet. She stated she was told the dispenser would give her the appropriate concentration of sanitizer for the wash rag buckets and that she did not test the chemical</p>	Y 250			

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Y 250	Continued From page 3 level of the fluid in the buckets. During the first tour, chlorine chemical test strip containers were found on hanging on the wall near the dishwashing machine but chlorine was not being used by the facility. During a later tour, quaternary solution test strips were located in the kitchen. Severity: 2 Scope: 3	Y 250		
Y 251 SS=D	449.217(2) Storage of Food-Perishable foods refrigerated NAC 449.217 2. Perishable foods must be refrigerated at a temperature of 40 degrees Fahrenheit or less. Frozen foods must be kept at a temperature of 0 degrees or less. This Regulation is not met as evidenced by: Based on observation on 7/10/08, the facility did not ensure 1 of 4 freezers were maintained at the appropriate temperature. Findings include: A freezer unit was located in the satellite kitchen in the assisted living unit. The thermometer in the freezer showed the temperature as 11 degrees. A large container of Raspberry sherbet in the freezer was soft to the touch and was melting. Other ice cream containers were firm. Temperature logs maintained by the facility documented temperatures during the day between 10-11 degrees; and 5 degrees at night.	Y 251		

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Y 251	Continued From page 4 Severity: 2 Scope: 1	Y 251			

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